

Los Angeles

THE TOP 10 NEW RESTAURANTS

(WHO'S NUMBER ONE?)

DISH
OF THE YEAR
THIS GIANT SHORT
RIB WILL BLOW
YOUR MIND
PAGE 70

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CHEF TIPS & TECHNIQUES

Chefs share tips for success

Professional chefs spend years honing their skills in the kitchen. They will tell you there is always something new to learn, whether that's a fresh take on a classic recipe, a cutting-edge cooking method, or a unique way to plate food.

Q | As a coastal-Californian restaurant, what are your favorite seasonal ingredients to work with?

A | Winter: Beets. I love these root vegetables so much because they are nature's way of giving us something sweet during the colder months.

Spring: Ramps. Nothing is like the ramp. It's kind of like a funky garlic that adds amazing savory flavor to so many dishes.

Summer: Tomatoes. Tomatoes are a huge part of my cooking repertoire. I use them in all forms and styles. The best tomatoes are picked in the very late summer/early fall.

Fall. Delicata squash—my favorite of the squash family. You're able to eat the skin, which is very delicious.



David Almany
Chef de Cuisine

**1 Pico at Shutters
on the Beach**

1 Pico Boulevard
Santa Monica, CA 90405
(310) 458-0030
shuttersonthebeach.com

Q | What are your favorite ways to prepare fresh-from-the-water seafood?

A | Living next to the Pacific Ocean has triggered my love of fresh seafood. It is one of my favorite things to eat and prepare, pan seared. While the pan is heating, season the fish with salt and drizzle oil into the pan. Sear with the skin side down first, or if without skin, place the presentation side down. Cook until one side is golden brown with medium heat. Flip the fish, and upon completion, add one tablespoon of butter along with sprigs of thyme. Baste the fish with a spoon for two minutes to lock in an herbaceous flavor.



Austin Cobb
Executive Chef

The Strand House

117 Manhattan Beach Boulevard
Manhattan Beach, CA 90266
(310) 545-7470
thestrandhousemb.com